



Caesars Palace
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LE RESTAURANT GUY SAVOY – LAS VEGAS

The “brother” of the Paris restaurant

Restaurant Guy Savoy opened in the Augustus Tower of Caesars Palace on May 17, 2006. The kitchen and dining room brigades share the same references, follow the same routines; in such a way, the Las Vegas location emulates the Paris restaurant down to the tiniest detail and serves the coveted, classic Savoy meals.

This world, as new as it is familiar, fills its staff with enthusiasm and astonishes its guests.

There is much interaction between staff and guests, and even amongst the guests for that matter, with frequent allusions to the last meal they enjoyed at Restaurant Guy Savoy, but on the other side of the Atlantic.

Guy Savoy is now in Las Vegas but «I’m not exporting myself,» he notes, «I’m being imported!»

For the eighth consecutive year, Forbes travel Guide 2020 (the global authority on luxury travel) has bestowed its «5 star» award upon Restaurant Guy Savoy Las Vegas, a rare distinction which this year is held by fewer than fifty restaurants throughout the whole of the United States.

Signature dishes

They are the same as the Paris location.

With two additional features:

- The tasting menus served at the «Krug Chef’s table» are curated to pair with Krug champagnes
- The «Cognac Lounge», where guests are invited, after their meal, to sample the finest cognacs.

Menus

«Prestige» menu

«A la carte» menu

Capacity

3 room seating 8 to 64 guests



The Chef: Nicolas Costagliola

After graduating from the Lycée hôtelier de Nice and completing an apprenticeship in the kitchens of ‘Mas d’Artigny’ in Saint-Paul de Vence in 2003, Nicolas Costagliola continued his training as commis in a number of restaurants along the Côte d’Azur before deciding in 2008 to try his luck in the United States. He swiftly progressed to chef de partie, entering Restaurant Guy Savoy at Caesar’s Palace Las Vegas in 2012, where he became second de cuisine. After two seminal stints taken to expand his repertoire (namely Gordon Ramsay Steak and Bacchanal Buffet Caesar’s Palace), he returned to Restaurant Guy Savoy in Paris in 2019 before being chosen by Guy Savoy to take up the mantle of executive chef at his Las Vegas restaurant.

Restaurant manager: Alain Alpe

After a double major in kitchen and front-of-house service at the Nice school of hospitality management, followed by a sommelier diploma, Alain Alpe worked in a number of restaurants in France (La Chèvre d’or and Joseph Rostang’s La Bonne Auberge, to name a few). He then moved to the United States for twelve years before joining Restaurant Guy Savoy’s Las Vegas location in 2005, where he remains manager to this day.

“Working for Guy Savoy carries a great deal of responsibility because you have to be the best at all times! Especially since Las Vegas has in the space of a few years become a key destination for fine food lovers from across the United States and around the world. It’s tremendously motivating.”

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Opening hours
Open from Wednesday to Sunday, 5:30pm until 9:30pm
3 private rooms for 8 to 64 people
Air conditioning. Parking valet.